

李錦記
LEE KUM KEE

BURSTING WITH FLAVOUR

RECIPE
BOOK



LEE KUM KEE *Chinese cooking like never before*



OUR HISTORY OF SAUCES



Chinese cooking like never before! The inventor of Oyster Sauce, Lee Kum Kee is the authentic Chinese food brand, producing over 200 well-loved sauces and condiments worldwide. Lee Kum Kee was established in 1888 with the invention of Oyster Sauce by founder Mr. Lee Kum Sheung, who accidentally overcooked his oyster soup, only to discover the thick, delicious sauce that's loved around the world today.

Over the last 130 years Lee Kum Kee has grown to become an international food brand and a symbol for quality and trust, with a range of products that are known as the secret to authentic Chinese cooking. Try our range of delicious products at Coles, Woolworths, IGA or your local Asian grocer.



LAYERS OF
FLAVOUR!

Oyster Stir-Fry Sauce

This smooth, brownish, savoury sauce is made from finely selected oyster extract with soy sauce, sesame oil, ginger and garlic. It's the quick, ready-blended essences of Chinese cooking. Add to stir-fry and create the most excellent Chinese dishes!

Keep an extra bottle in the pantry, it will be an instant favourite! Our specially blended oyster sauce with layers of flavour & texture, simply add to any meal just as it is!



VEGETARIAN!

Vegetarian Stir-Fry Sauce (with diced mushrooms)

Specially created for vegans to enjoy a similar texture and appearance to oyster sauce in their Chinese cooking. This new recipe contains unique, umami-rich diced shiitake mushrooms to create one of the most excellent vegan dishes you've ever had!

Tasty, tempting umami-rich shiitake mushrooms make this the go to sauce for vegan and vegetarian dishes. Shake straight from the bottle onto tofu, legumes and vegetables of all kinds for a rich and delicious meal in minutes!



AUTHENTIC
UMAMI!

Teriyaki Stir-Fry Sauce

The perfect blend of quality soy sauce and selection of spices is ideal for all teriyaki stir-fry. You can also marinate meat, or use it as brush-on too. Perfect for chicken, beef or seafood skewers. This sauce delivers the most excellent teriyaki stir-fry you've ever had!

Shake into a stir fry for an instant hit of layered flavour! The aromatics of spices and umami of our quality soy sauce all in one bottle make this your every day solution for flavour!



BALANCED
SWEET &
SAVOURY!

Honey & Soy Stir-Fry Sauce

This distinctive sweet and savoury sauce made with the umami rich soy sauce and glazy honey, ideal for stir-fry and as brush on. Grab one in your pantry and create the classic Chinese dish you have ever had!

Savoury sweetness in perfect balance, simply dollop into any stir fry. Try something new and add to soup, baste a roast, or shake into slow cook recipes. Honey & Soy Stir-Fry Sauce is the quick way to get creative with mouth watering results.



PRO TIP

Add bowls of Teriyaki stir-fry sauce to the table so your guests can drizzle extra flavour at any time during the meal.

SALMON TERIYAKI NOODLE SALAD

PART 1

SERVES: 4 | PREPARATION: 40 MINS | COOKING: 15 MINS

INGREDIENTS

- 4 Salmon fillets (130-150g each), skin on
- 220g Glass or rice noodles
- 2 tsp Lee Kum Kee Pure Sesame Oil
- 2 Spring onions, sliced
- 1 Carrot, in peels or long strips
- 200g Red cabbage, shredded
- 100g Sugar snap peas, ends trimmed off and sliced length-wise
- 4 tbsp Coriander leaves, roughly chopped
- 4 tbsp Mint leaves, roughly chopped

Marinade:

- 145g Lee Kum Kee Teriyaki Stir-fry Sauce

Dressing:

- 2 tbsp Lee Kum Kee Seasoned Soy Sauce for Seafood
- 1 tbsp Lee Kum Kee Pure Sesame Oil
- 2 tbsp Lime juice
- 2 tsp Ginger, minced
- 2 tsp Honey, or to taste
- 1 Garlic clove, crushed

Garnish:

- 4 tbsp Mint & coriander leaves, roughly chopped
- 1 Lime, cut into wedges
- 4 tbsp Macadamias, lightly toasted & roughly chopped





SALMON TERIYAKI NOODLE SALAD

PART 2

SERVES: 4 | PREPARATION: 30 MINS | COOKING: 10 MINS

METHOD

1. In a bowl or large ziplock bag marinate the salmon fillets in the Lee Kum Kee Teriyaki Stir-fry Sauce. Leave in the fridge for at least 30 minutes.
2. Preheat the oven to 200°C. Lay the salmon fillets skin side up in a lined baking tray. Brush with Lee Kum Kee Teriyaki Stir-fry Sauce and bake for 12-14 minutes, or until the salmon is fully cooked.
3. Cook the noodles according to packet instructions. Drain and chill under running water. Toss with 2 tsp of Lee Kum Kee Pure Sesame Oil and set aside.
4. Place prepared vegetables and herbs into a serving bowl. Toss with cold noodles.
5. In a small bowl whisk dressing until well combined. Pour over the noodle bowl and toss.
6. Divide noodle salad into four serving bowls. Top with pieces of baked salmon and garnish.





TERIYAKI BEEF STIR-FRY WITH CHILLI NOODLES

PART 1

SERVES: 4 | PREPARATION: 15 MINS | COOKING: 15 MINS

INGREDIENTS

- 500g Beef whole steak like sirloin, or the same quantity or sliced stir-fry beef
- 2 tbsp Oil
- 2 tsp Lee Kum Kee Minced Garlic
- 100g Green onion, green parts only, chopped into thick batons
- 150g Broccolini
- 120g Brown onion, finely sliced
- 150g Lee Kum Kee Teriyaki Stir-Fry Sauce
- 250g Bean sprouts
- 25g Basil, leaves picked
- 150g Thick rice noodles (pho), prepared as per pack instructions, keep warm
- 2 tbsp Lee Kum Kee Chiu Chow Style Chilli Oil
- 2 tbsp Lee Kum Kee Pure Sesame Oil



PRO TIP

These chilli noodles are a quick, delicious addition to any meal. Try them with steak, grilled medium, drizzled with Teriyaki Beef Stir-Fry Sauce.

TERIYAKI BEEF STIR-FRY WITH CHILLI NOODLES

PART 2

SERVES: 4 | PREPARATION: 15 MINS | COOKING: 15 MINS

METHOD

1. If you use whole beef steak - on a hot grill pan, cook steaks whole for a couple of minutes on each side (depending on their thickness), turning only once. This way the steaks will be cooked evenly to medium done. Remove from heat and set aside, season with a little salt & pepper on both sides while they're still hot. Once rested for a couple of minutes, slice steaks against the grain into bite size pieces. If you use beef stir-fry strips, skip this step.
2. In a large bowl, whisk together two tablespoons of the Lee Kum Kee Teriyaki Stir-Fry Sauce and all of the Lee Kum Kee Chiu Chow Style Chilli Oil, set aside.
3. Add oil to a hot pan or wok, and stir fry Lee Kum Kee Minced Garlic, green onion, broccolini and onion until they start to caramelize and wilt a little. Remove from pan, then set aside.
4. Add warm noodles into the bowl with Lee Kum Kee Chow Style Chilli Oil & Lee Kum Kee Teriyaki Stir-Fry Sauce, mix well until all the noodles are coated. Set aside.
5. If you're using sliced stir-fry beef strips, add them into the hot wok or pan now. Stir fry for a few minutes, until cooked to desired doneness. If you used beef steak, add your cut pieces to the pan now and immediately add the the broccolini mix back in, add remaining Lee Kum Kee Teriyaki Stir-Fry Sauce, stirring through. Add bean sprouts, Lee Kum Kee Pure Sesame Oil, plus basil leaves, and fold gently till all ingredients are warmed through. Remove from heat.
6. Fold chilli noodles through the teriyaki beef stir-fry and serve. Or serve the stir-fry on top of the chilli noodles-





TERIYAKI GINGER PRAWNS WITH MANGO DIPPING SAUCE

SERVES: 4 | PREPARATION: 30 MINS | COOKING: 10 MINS

INGREDIENTS

12 Australian banana prawns, shells peeled with tails left on
1 Mango, cut into strips
2 tbsp Oil
2 tbsp Black & white sesame seeds, toasted, to garnish
1 Lime, cut into wedges

Marinade:

200g Lee Kum Kee Teriyaki Stir-fry Sauce
1 tbsp Lee Kum Kee Pure Sesame Oil
3 tsp Ginger, grated
2 tsp Garlic, grated

Dipping Sauce:

1 Mango, pulp only
1 Lime, juice
4 tbsp Coriander leaves
1 Red chilli, chopped, optional
1 tsp Maple syrup
A pinch of salt & pepper

Equipment:

Pre-soaked bamboo skewers.

METHOD

1. Whisk together the marinade ingredients in a bowl. Add prawns, covering them completely, cover with cling film then pop in the fridge to marinade for at least 30 minutes.
2. Blend all dipping sauce ingredients together until smooth. Season to taste then pour into a small bowl.
3. Fire up the grill on the barbecue on medium heat. Remove prawns from the fridge and then push onto skewers. Push mango strips onto skewers.
4. Drizzle barbecue with oil then lay prawn skewers on and grill both sides until cooked and slightly charred, about 3-5 minutes each side. Baste with extra oil as you grill.
5. Sprinkle cooked skewers with toasted sesame seeds and serve with lime wedges and dipping sauce. Yum!

PRO TIP

If you don't have coriander, try this dish with mint instead! Or mix the two together for a next level flavour pop!





PRO TIP

You can try adding sliced tofu or tempeh to the mushrooms. Just use extra oil and increase the Lee Kum Kee Vegetarian Stir-fry Sauce to 5 tbsp.



MUSHROOM LETTUCE CUPS

SERVES: 4 | PREPARATION: 10 MINS | COOKING: 10 MINS

INGREDIENTS

1 tbsp Oil
2 tsp Ginger, peeled & finely chopped
2 Garlic cloves, finely chopped
450g Mushrooms, shiitake/ button/ enoki, sliced
3 tbsp Lee Kum Kee Vegetarian Stir-fry Sauce
1 tsp Lee Kum Kee Pure Sesame Oil
2 Spring onions, sliced
1 Carrot, thinly sliced or julienned
50g Bamboo shoots, thinly sliced, optional
A pinch of salt & pepper
50g Red cabbage, shredded
12 Lettuce leaves

Garnish:

50g Cashew nuts, lightly toasted and roughly chopped
4 tbsp Coriander, roughly chopped
1 Red chilli, sliced, optional

1. Heat oil in a wok or skillet over medium heat. Add ginger and garlic and fry for 30 seconds. Add mushrooms and fry for 5 minutes, stirring often so they don't stick.
2. Add Lee Kum Kee Vegetarian Stir-fry Sauce, Lee Kum Kee Pure Sesame Oil, spring onions, carrot, and bamboo shoots (if using) and fry for 2 minutes, until hot and well combined. Season to taste with salt and pepper.
3. Spoon red cabbage into the lettuce cups. Top with mushroom mix, then sprinkle with garnish.





MOO SHU PORK TACOS PART 1

SERVES: 4 | PREPARATION: 10 MINS | COOKING: 10 MINS

INGREDIENTS

For Moo Shu Pork:

500g Pork loin, sliced in thin strips
1 tbsp Oil
12 pcs Corn tortillas
2 tbsp Sesame seeds, lightly toasted

Marinade:

150g Lee Kum Kee Hoisin Sauce
4 tbsp Lee Kum Kee Oyster Stir-fry Sauce
2 tsp Lee Kum Kee Pure Sesame Oil
1 tsp Lee Kum Kee Chiu Chow Style Chilli Oil, optional
60ml Rice vinegar
2 tsp Ginger, grated
2 Garlic cloves, crushed
½ tsp Black pepper

Slaw Dressing:

1 tbsp Lee Kum Kee Hoisin Sauce
2 tsp Lee Kum Kee Pure Sesame Oil
1 tbsp Mayonnaise
1 tbsp Lime juice

Slaw:

100g Purple cabbage, shredded
3 tbsp Coriander leaves, roughly chopped
2 Radishes, mandolined, optional
2 Spring onions, thinly sliced
1 Carrot, julienned
1 Apple, julienned, optional





PRO TIP

If you want to make this even quicker, then skip the slaw and buy a bag of ready prepared coleslaw from the supermarket.

MOO SHU PORK TACOS PART 2

SERVES: 4 | PREPARATION: 10 MINS | COOKING: 10 MINS

METHOD

1. In a medium sized bowl whisk together marinade ingredients. Add sliced pork to the marinade, toss to cover, then set aside.
2. Heat oil in a large skillet or wok over medium to high heat. Use tongs or chopsticks to take the pork meat out of the marinade and place in the wok. Sauté pork until cooked through, about 5 minutes. Season with salt and pepper and take off the heat.
3. Heat tortillas in an oiled frying pan or griddle pan, or simply pop in the microwave for 30 seconds.
4. In a large bowl whisk slaw dressing then toss with slaw ingredients until well combined.
5. To serve simply load the tortillas with slaw and moo shu pork and its sauce, then sprinkle with sesame seeds. For spice lovers drizzle tacos with extra Lee Kum Kee Chiu Chow Style Chilli Oil.





SPAGHETTI CHOW MEIN

SERVES: 4 | PREPARATION: 5 MINS | COOKING: 15 MINS

INGREDIENTS

280g Spaghetti
2 tsp Lee Kum Kee Pure Sesame Oil
3 tbsp Oil
75g Mushrooms, sliced
150g Broccoli, cut into florets
70g Bok choy, sliced
75g Raw cashews, roughly chopped
2 tsp Ginger, peeled & grated
3 Garlic cloves, crushed
100g Mung bean sprouts, optional

Sauce Mix:

2 ½ tbsp Lee Kum Kee Oyster Stir-fry Sauce
1 tbsp Lee Kum Kee Premium Soy Sauce
1 tsp Lee Kum Kee Chiu Chow
Style Chilli Oil, optional

METHOD

1. In a bowl whisk together all sauce mix ingredients. Set aside.
2. Cook spaghetti as per packet instructions. Drain, toss in Lee Kum Kee Pure Sesame Oil and set aside.
3. Heat 2 tbsp oil in a large skillet or wok over medium-high heat. Add mushrooms and broccoli and cook, stirring often, for about 3-4 minutes. Add bok choy, cashews, ginger and garlic and fry for another minute, adding extra oil if necessary.
4. Add sauce mix and spaghetti and stir until well combined and hot, about 3 minutes. Serve hot with mung bean sprouts.

PRO TIP

Add a tablespoon to any savoury dish for an instant lift. Then add more to taste till your dish is complete. Always keep a bottle in the pantry.





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PRO TIP

No prawns? No problems.
Substitute prawns for
smoked chicken, or ham.
On a special occasion, use
scallops! What a treat!

PRAWN EGG FOO YOUNG

SERVES: 4 | PREPARATION: 5 MINS | COOKING: 15-20 MINS

INGREDIENTS

- 6 Eggs
- A pinch of salt & pepper
- 300g Pre-cooked prawns, peeled with head & tails removed
- 50g Mung bean sprouts
- 5 Spring onions, finely sliced, divided into 2 portions
- 50g Shiitake mushrooms (or button mushrooms), sliced
- 4 tbsp Oil
- 2 tbsp Sesame seeds

Sauce Mix:

- 1 tbsp Lee Kum Kee Oyster Stir-fry Sauce
- 3 tsp Lee Kum Kee Seasoned Soy Sauce for Seafood
- 2 tsp Lee Kum Kee Pure Sesame Oil
- 1 tbsp Rice vinegar
- 1 ½ tbsp Sugar
- 150ml Vegetable stock
- 1 ½ tsp Corn starch
- 2 tbsp Water

METHOD

1. Add all sauce mix ingredients except corn starch and water to a saucepan and bring to a gentle simmer over medium heat. Stir to dissolve the sugar. In a small bowl whisk corn starch with water until fully mixed then pour into sauce, whisking vigorously, until sauce thickens to the consistency of gravy. Keep warm and set aside while you make the omelette.
2. In a large bowl crack and beat eggs until smooth. Add a pinch of salt and pepper. Add prawns, mung beans sprouts, 1 portion of spring onions and mushrooms and stir to combine.
3. Heat 1 tbsp of oil in a non-stick frying pan over medium heat. Ladle ¼ of the omelette mix in, use a spatula to push the edges in to form a round shape. Cook until golden, about 2 minutes, then flip and cook the other side for 1 minute. Slide onto a plate and repeat with the remaining 3 portions. (You can use 2 frying pans to cook 2 portions simultaneously to save time.)
4. To serve drizzle omelettes with sauce and garnish with spring onion and sesame seeds.



PRO TIP

Fresh and light, this dish is also easy to eat cold for lunch the next day! Just keep fresh herbs on hand and a little extra drizzle sauce.

CALAMARI & OYSTER SAUCE STIR-FRY

PART 1

SERVES: 4 | PREPARATION: 1 HOUR | COOKING: 20 MINS

INGREDIENTS

Marinade

500g Squid tubes, scored, then sliced to rings or chunks depending on the size of the tubes and your preference.
500ml Buttermilk
2 tbsp Oil
15g Garlic, finely sliced
80g Green onion, white parts, sliced into batons
200g Mini tomatoes, sliced in halves
130g Glass noodles, prepared as per pack instructions
120g Lee Kum Kee Oyster Stir-Fry Sauce
2 tbsp Sesame seeds
20g Coriander, leaves picked
20g Mint, leaves picked and finely sliced
10g Long chilli, finely sliced
70g Shallots, finely sliced
Salt & Pepper to taste

Drizzle Sauce

1 tbsp Lee Kum Kee Oyster Stir-Fry Sauce
1 ½ tbsp Water
1 tbsp Lee Kum Kee Pure Sesame Oil





CALAMARI & OYSTER SAUCE STIR-FRY

PART 2

SERVES: 4 | PREPARATION: 1 HOUR | COOKING: 20 MINS

METHOD

1. Add scored squid and buttermilk into a bowl, cover and refrigerate for 1 - 2 hours. This will tenderise the squid making the stir-fry even tastier.
2. Mix drizzle sauce ingredients together in a bowl and set aside.
3. On a hot grill pan, sear squid on all sides for two to three minutes, or until just cooked and tender. Set aside and season lightly with salt & pepper while it's still hot.
4. Add oil into a hot wok or pan, quickly toss through garlic, green onions and once they start to wilt, add tomatoes. Stir fry until tomatoes begin to wilt. Stir through prepared glass noodles, squid, sesame seeds and Lee Kum Kee Oyster Stir-Fry Sauce, stir fry for up to a minute, until all elements are hot, remove from the heat.
5. Stir through coriander, mint, chilli (start with only half the chilli and add to taste) and shallots. Gently fold through and serve with drizzle sauce.



PRO TIP

Use leftover stir fry pork for breakfast jaffles. Load thick fresh bread slices with butter and fill with stir fry and extra honey & soy stir-fry sauce, then press.

PORK & EGGPLANT HONEY & SOY STIR FRY WITH LETTUCE WEDGES

PART 1

SERVES: 4 | PREPARATION: 1 HOUR | COOKING: 10 MINS

INGREDIENTS

Marinade

500g Pork mince
100g Lee Kum Kee Honey & Soy Stir-Fry Sauce
2 tsp Lee Kum Kee Minced Garlic

Drizzle Sauce

2 tbsp Lee Kum Kee Honey & Soy Stir-Fry Sauce
1 tbsp Water
1 tbsp Rice vinegar

2 tbsp Vegetable oil
400g Eggplant, chopped into bite size chunks
2 tbsp Salt
40g Brown onion, finely chopped
200g Peas, defrosted
15g Garlic chives (or regular chives if not available), finely chopped
2 Baby coz lettuce, quartered
1 - 2 tbsp Lee Kum Kee Pure Sesame Oil to taste





PORK & EGGPLANT HONEY & SOY STIR FRY WITH LETTUCE WEDGES

PART 2

SERVES: 4 | PREPARATION: 1 HOUR | COOKING: 10 MINS

METHOD

1. Combine marinade ingredients together in a bowl, cover and refrigerate for an hour, up to overnight. In a separate bowl, cover the eggplant in salt, toss it through to make sure all pieces are coated. Cover and set aside for half an hour. This will draw moisture out of the eggplant giving it a better texture for stir-frying. Once the eggplant is ready, drain and wash the salt away, pat dry and set aside.
2. Mix drizzle sauce ingredients together and set aside.
3. In a medium-high heat pan or wok, stir-fry eggplant and onion until just cooked. Remove from the pan and set aside. Over a high heat in the same pan or wok, stir fry pork marinade mix, stirring constantly until pork is cooked, fold through peas, eggplant mix and chives. Take off the heat and drizzle with Lee Kum Kee Pure Sesame Oil to taste.
4. Serve with crunchy fresh lettuce wedges, drizzled with drizzle sauce and plenty of rice.





PRO TIP

Grill lemon halves to make them extra juicy, then serve alongside our drizzle sauce with this prawn stir fry for that final citrus zing!

HONEY & SOY PRAWN CHILLI STIR FRY

PART 1

SERVES: 4 | PREPARATION: 20 MINS | COOKING: 20 MINS

INGREDIENTS

500g Green prawns, peeled & deveined
2 tbsp Oil
100g Baby capsicum, halved
2 tsp Lee Kum Kee Minced Garlic
10g Long red chilli, finely sliced
60g Green onion, finely sliced
120g Lee Kum Kee Honey & Soy Stir-Fry Sauce
160g Thick rice noodles (pho), prepared as per pack instructions
240g Zucchini, thinly sliced into ribbons using a vegetable peeler
100g Baby spinach
2 tbsp Lee Kum Kee Pure Sesame Oil
Salt & Pepper to taste

Drizzle Sauce

1 tbsp Lee Kum Kee Honey & Soy Stir-Fry Sauce
1 ½ tbsp Water
1 tbsp Lee Kum Kee Pure Sesame Oil





HONEY & SOY PRAWN CHILLI STIR FRY

PART 2

SERVES: 4 | PREPARATION: 20 MINS | COOKING: 20 MINS

METHOD

1. Add all drizzle sauce ingredients into a jar, mix well and set aside.
2. Add oil to a hot pan or wok and stir fry baby capsicum until they start to char and soften, add Lee Kum Kee Minced Garlic, chilli and green onion, stir fry until fragrant. Remove from pan and set aside.
3. Add prawns to the hot pan or wok and stir fry until just cooked. Add Lee Kum Kee Honey & Soy Stir-Fry Sauce, then add back in capsicum mix plus noodles, zucchini and spinach. Fold through until all stir fry ingredients are well combined and heated through. The zucchini and spinach will only just cook a little. That's ok, the softened zucchini ribbons will add texture to the finished dish.
4. Add Lee Kum Kee Pure Sesame Oil and season to taste with salt and pepper.
5. Serve with drizzle sauce as garnish.





BURSTING WITH FLAVOUR

The Lee Kum Kee range of stir-fry sauces has become a pantry staple right across Australia. Use them to bring layers of flavour to every meal. Marinate, stir-fry, baste or even bake! Be inspired by our recipes online and on your social streams. Get involved, tell us what you're cooking with Lee Kum Kee Stir-Fry Sauces!

For more inspiring recipes, visit www.LKK.com



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LEE KUM KEE *Chinese cooking like never before*